

# NJORDHAVEN

NEW NORDIC - ASIAN CUISINE  
CHEF DON GOLDEN



## Reclaiming Scandinavia...

### Stockholm Caesar 13

Wood Grilled Romaine, Jarlsberg, Rye Crouton  
\*Add Marinated Anchovy Fillets (\$3.00)

### Paronsallad 14

Glogg Poached Pear, Danish Brie, Roquette, Vinaigrette,  
Smoked Grapes, Candied Almond, Roast Red Pepper

### Havasøletta 9

Pan Seared Havarti Cheese, Sorrel Chimi, Crostini

### Njørd Fries 7

Beet Sugar Ketchup, Nordic Aioli

### “Flying Jacob” Swedish Eggrolls 12

Chicken Breast, Bacon, Banana, Havarti Cheese,  
Creamy Curry, Pineapple Chutney, Cashew

### Kongsberg Artichokes 12

Artichoke Heart Stuffed w Goat Cheese, Roasted Garlic

### Krabbekake 17

Nordic Style Crab Cakes, Kastike Sauce, Greens, Lemon

### Swedish Meatballs 16

Beef, Veal & Pork,  
Crème Fraiche, Lingonberry Jam, Crisp Shallot

### Sesame Crust Ahi 18

Tuna Steak, Lingonberry Unagi Sauce, Wasabi,  
Sesame Oil Powder, Beet-Cuc Sonomono GF

### Nørdic Haddock Tempura 18

Local Line-Caught Haddock, Carlsberg Ale,  
Kastike Tartar Sauce, Kurkku Tilli Salad

### Copenhagen Style Sirloin 24

8z Grass-Fed New Zealand Beef Sirloin, Sliced,  
Mushroom Sauce, Sorrel Chimichurri

### Lamb Pinnekjøtt 22

½ Frenched NZ Lamb Rack, Rosemary Glaze,  
Roasted Garlic “Swedes”, Lingonberry Gel

## Travels in Asia...

### “Kim Jung” Korean Caesar Salad 13

Wood Grilled Romaine, Gochujang Dressing,  
Crispy Anchovy, Crab Rice Crackers GF

### Kanom Gui Chai 8

Fried Thai Garlic Chive Rice Cake, Sambal Sauce GF

### Tai Shan Steamed Dumplings 11

Crab & Pork, Ginger, Garlic Chives

### Filipino Pork Chicharrónes 11

Calamansi, Cumin & Garlic Fried Pork Morsels

### Phu Quoc Popcorn Chicken 15

Skyr Buttermilk Fried Chicken, Nuoc Mam Caramel,  
Fried Garlic, Herbal Monsoon

### Northern Thai Khao Soi

Choice of Shrimp \$22 | Chicken \$18  
Rich Coconut Curry, Egg Noodles, Fried Egg Noodles  
Topping, Shallot, Mustard Greens \*Contains Shellfish

### Crazy Drunken’ Thai Noodle

Choice of Shrimps (\$21) or Chicken (\$19)  
Fresh Rice Noodle, Holy Basil, Greens, Bell Pepper

### Pad Thai

Choice of Shrimp (\$20) or Chicken (\$18)  
Sprouts, Tamarind, Chives, Pickled Radish, Cashew

### Bali Beef Rendang 21

Slow Cooked Beef, Lemongrass, Candlenut, Galangal,  
Turmeric, Coconut Milk, Lime Leaf, Jasmine Rice

### K-town Tacos 15

Birchwood Smoked Pork, Kimchi Slaw,  
Gochujang Aioli, Pickled Onion, Lime

### Wok Seared Broccoli or Bok Choy 13

Sesame, Oyster Sauce, Ginger, Garlic, Five Spices

### Shui Dong Cumin Spareribs 18

Twice Cooked-Fried Shanghai Ribs,  
Spicy Cumin-Szechuan Rub, Bell Pepper & Onion

**All items are meant to be shared and enjoyed together!**

**BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.**

\*Pregnant and nursing women, women who may become pregnant, and children under the age of twelve are advised to not eat the following fish: swordfish, shark, king mackerel, and tilefish. Tuna steaks and canned white albacore and chunk light tuna consumption should also be limited. These fish contain levels of mercury which the EPA and FDA agree can be toxic to a developing neurological system.

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## SIGNATURE COCKTAILS

### Blood Eagle 14

Aquavit, Mezcal, Amaro Lucano, Grapefruit Soda

### River To Uppsala 14

Bourbon, Strega, Pear Juice, Bitter, Torched Thyme

### Lillehammer 14

Reyka Vodka, Aperol, Lemon, Honey Syrup

### Trädgård 14

Bourbon, Pimm's, Honey, Lemon,

Strawberry, Mint, Cucumber

### Njordhathan East Village 17

Kaigan Japanese Whiskey, Plum Wine, Plum

### Ii4 Wisdom 15

Rye Whiskey, Sweet Vermouth, Benedictine,

Aquavit, Absinthe, Cardamom Bitter, Longan

## SEASONAL & CLASSIC COCKTAILS

### Kir Royale 13

Cava Champagne, Chambord, Raspberry

### Pink Lady 13

Gin, Grenadine, Lemon, Egg White, Raspberry

### Kiwi Caipirinha 14

Soul Cachaça, Fresh Kiwi, Cane Sugar, Kiwi Boba

### Crimes Of Passion 14

Tequila, Mezcal, Passionfruit, Lime, Hatch Chili Powder

### Kumquat GT 13

Roku Gin, Kumquat Syrup, Thai Basil

### Thai-Phoon 15

White Rum, Spiced Rum, Passionfruit, Pineapple Juice

### Raspberry Ricky Paloma 14

Tequila, Raspberry, Lime, Grapefruit Soda

## MARTINIS

### Stockholm Martini 14

Stockholm Aquavit, Dry Vermouth, Lingonberry Jam

### Tokyo Rose Martini 13

Roku Gin, Sake, Rose Bud, Rose Water, Dried Cherry

### Lycheeni 14

Tito's Vodka, Lychee Liquor, Lychee

## WINE

### WHITE

Eisacktaler Valle Isarco – Pinot Grigio '23, Italy 12 | 42

Mapreco – Vinho Verde '24, Portugal 11 | 39

Kim Crawford – Sauv Blanc '24, New Zealand 12 | 42

Simi - Chardonnay '23, California 12 | 42

Dom. Moutard – Burgundy Chardonnay '20, France 13 | 42

Grand Fossil – Sancerre '23, Loire Valley-France 15 | 59

Domaine Serge Laloue – Sancerre '24, France 65

### RED

Colin Barollet – Pinot Noir '23 France 12 | 42

La Leciaia – Montalcino '19, Italy 12 | 42

Simi – Cabernet Sauvignon '22, California 14 | 48

Susana Baldo – Crios Malbec '23, Argentina 13 | 42

Volver – Tempranillo '22, Spain 13 | 42

Chateau La Couronne – St Emilion Gd Cru '20, France 54

### ROSE

Winter Provence – Rose De Provence 2024, France 12 | 42

### SPARKLING

Mercat Cava Brut – Sparkling White Wine, Spain 12 | 39

Monopole – Blue Top – Champagne Brut, France 17

### BEER

Carlsberg – Pilsner – Denmark 5.0% ABV \$8.5

Pilsner Urquell – Pilsner – Czech Republic 4.4% ABV \$7

Newburyport – Birdie Pilsner - Newbury Port, MA 4.5% ABV \$8

Nite Lite – Crisp Lager – Boston, MA 4.3% ABV \$7

Corona – Lager – Mexico 4% ABV \$6

Bent Water – Premium Lager – Lynn, MA ABV 4.7% \$8

Untold Brewing – Pale 143 – Pawtucket, RI 5.3% ABV \$8

Harpoon – Holiday Ale – Boston, MA 6.0% ABV \$7

Newburyport – Pale Ale – Newbury Port, MA 5.5% ABV \$8.50

Ipswich Ale – English Style Pale Ale – Ipswich, MA 5.4% ABV \$7

Newburyport – New England IPA – Newbury Port, MA 5.5% ABV \$8.50

Mayflower – Kölsch Style Ale - Plymouth, MA 4.5% ABV \$8

Athletic – Run Wild IPA – California <0.5% ABV \$7

